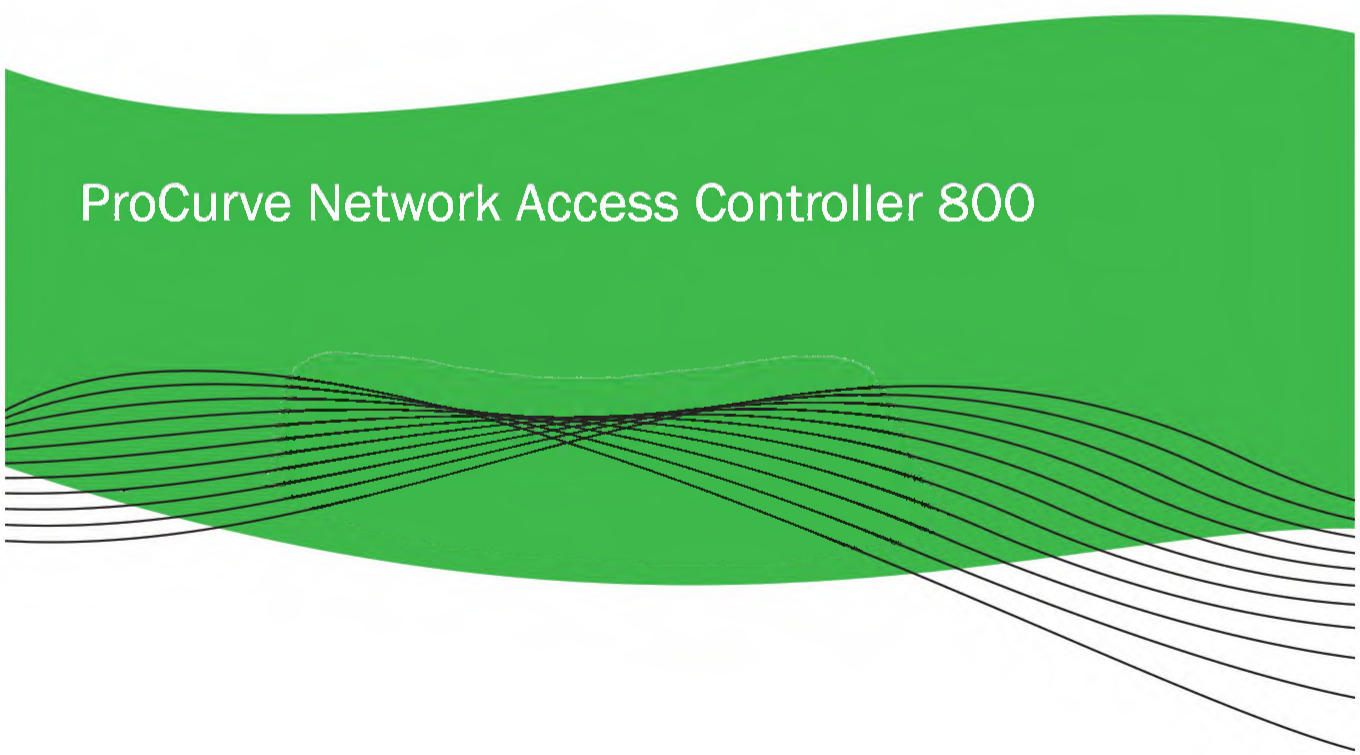
ProCurve
Networking by HP

Users' Guide

ProCurve Network Access Controller 800



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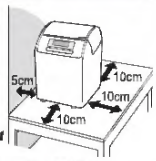
Safety Instructions

Important Safety Precautions

■ Location

- Do not use the appliance outdoors or in the immediate vicinity of heat sources or in rooms where humidity is high.
- **Position the breadmaker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop.**



- Do not place on unstable surfaces, or on electrical items such as fridges or on materials such as tablecloths.
- During baking the casing heats up, the breadmaker should be placed at least 5 cm (2 inches) from walls and other objects.

■ Caution

1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
2. Do not attempt to repair the breadmaker. Consult a Panasonic dealer and have it serviced by an authorised technician.
3. Do not immerse the unit, power cord, or plug in water or any kind of liquid.
4. Do not allow the power cord to hang over the edge of the worktop or touch a hot surface.
5. Do not remove the bread pan or unplug the breadmaker during its operation. (If the electricity supply is switched off the program sequence stops. However the appliance has a 10 minutes memory so if the power is restored within 10 minutes, the program will resume.)
6. Do not touch, block or cover steam vent during use.
7. The surfaces are liable to get hot during use.
8. To avoid burns, always use oven gloves when removing the bread pan and the finished bread. Also take care when removing the kneading blade.

9. Always keep the inside of the unit and the bread pan clean to ensure programs work successfully. (See page 34 for care and cleaning.)
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
11. This appliance is only intended to be used to make bread, dough and cakes as detailed in the following instructions.
12. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
13. Hold onto the plug when plugging into/removing from the socket.

List of Bread Types and Baking Options

■ Function Availability and Time Required

• Time required for each process will differ according to room temperature.

Bread type	Options: Baking option	Size	Crust	Timer	Processes: REST	KNEAD	RISE	BAKE	Total
basic Makes bread with strong white, brown, soft grain bread flour.	BAKE	●	●	●	25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
	BAKE RAPID	●	●	—	—	15–20 min	approx. 1 hour	35–40 min	1 hr 55 min–2 hours
	BAKE RAISIN	●	●*1	●	25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
	DOUGH	—	—	—	25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
	DOUGH RAISIN	—	—	—	25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
whole wheat Makes bread with strong whole wheat flour or multigrain bread flour.	BAKE	●	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
	BAKE RAPID	●	—	—	15 min–25 min	15–25 min	1 hr 30 min–1 hr 40 min	45 min	3 hours
	BAKE RAISIN	●	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
	DOUGH	—	—	—	55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
	DOUGH RAISIN	—	—	—	55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
rye Makes bread with rye flour and spelt flour.	BAKE	—	—	●	45 min–60 min	approx. 10 min	1 hr 20 min–1 hr 35 min	1 hour	3 hr 30 min
	DOUGH	—	—	—	45 min–60 min	approx. 10 min	—	—	2 hours
french Makes bread with strong white bread flour for a crispier crust and open texture.	BAKE	—	—	●	40 min–2 hr 5 min	10–20 min	2 hr 45 min–4 hr 10 min	55 min	6 hours
	DOUGH	—	—	—	40 min–1 hr 45 min	10–20 min	1 hr 35 min–2 hr 40 min	—	3 hr 35 min
Italian Makes light bread for enjoying with pasta, etc.	BAKE	—	—	●	30 min–1 hour	10–15 min	2 hr 25 min–3 hours	50 min	4 hr 30 min
brioche Makes rich flavored bread with eggs and butter	BAKE	—	—	—	30 min	25–30 min	1 hr 30 min	50 min	3 hr 30 min
sandwich Makes bread with a soft crust and texture.	BAKE	—	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
gluten free Makes bread using gluten-free bread mix/flour.	BAKE	—	●*2	—	—	15 min	1 hour	45 min	2 hours
pizza Makes pizza dough.	DOUGH	—	—	●	(KNEAD) 10 min–15 min	(RISE) 7–15 min	(KNEAD) approx. 10 min	(RISE) approx. 10 min	45 min
bake only Bakes teabreads and cakes.	BAKE	—	—	—	—	—	—	30 min–1 hr 30 min	30 min–1 hr 30 min

*1 Only 'LIGHT' or 'MEDIUM' available. *2 Only 'MEDIUM' or 'DARK' available.

• The breadmaker will operate for a short time during the rise period (to ensure optimal gluten development).

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Federal Communications Commission Notice

Part 15 of the Federal Communications Commission (FCC) Rules and Regulations has established Radio Frequency (RF) emission limits to provide an interference-free radio frequency spectrum. Many electronic devices, including computers, generate RF energy incidental to their intended function and are, therefore, covered by these rules. These rules place computers and related peripheral devices into two classes, A and B, depending upon their intended installation. Class A devices are those that may reasonably be expected to be installed in a business or commercial environment. Class B devices are those that may reasonably be expected to be installed in a residential environment (personal computers, for example). The FCC requires devices in both classes to bear a label indicating the interference potential of the device as well as additional operating instructions for the user.

The rating label on the device shows which class (A or B) the equipment falls into. Class A devices do not have an FCC logo or FCC ID on the label. Class B devices have an FCC logo or FCC ID on the label. Once the class of the device is determined, refer to the following corresponding statement.

Class A Equipment

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference, in which case the user will be required to correct the interference at personal expense.

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GB ENGLISH

OECORATIVE EXTRACTOR HOODS

Dear client:
We are sure that the purchase of our extractor hood will fully satisfy all of your needs. Please read this instruction manual carefully in order to obtain the best results from the use of the hood.

IMPORTANT
For our guarantee to be effective, you must present your purchase receipt along with the guarantee certificate. Otherwise, the guarantee will have no effect.

INSTRUCTIONS FOR INSTALLATION, MAINTENANCE ANO USE

GENERAL INOICATIONS

Before installing and using the hood, be sure that the voltage (V) and the frequency (Hz) indicated on the feature plate match the voltage and frequency at the installation site.
The feature plate and technical data are shown on the inside of the product.
This hood is equipped with an extendible tube which allows it to be adjusted to the height of the stove.

TECHNICAL CHARACTERISTICS
Voltage and Frequency: 120 V 60 Hz
Total power: 570 W
Three speed motor: 470 W
Lights: 2 x 50 W

INSTALLATION INSTRUCTIONS:

WARNING - TO REOUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

a) Installation Work And Electrical Wiring Must Be Done By Qualified Person(s) In Accordance With All Applicable Codes And Standards, Including Fire-Rated Construction.

b) Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA) , and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) , and local code authorities.

c) When Cutting Or Drilling Into Wall Or Ceiling, Do Nof Damage Electrical Wiring Or Other Hidden Utilities.

d) Ducted Fans Must Always Be Vented To The Outdoors.

e) Use only metal ductwork.

WALL MOUNTING

- Please, remove the polyfoam protection piece before use.
- Connect the plastic conical outlet piece supplied with the hood (6 inches diameter) to an exhaust pipe connected directly to the outside. (Fig. 1)
- Screw on the connection box following Fig. 1 with the two 1/8" x 11/16" screws supplied in the box of accessories
- The accessories needed to install the hood are inside the hood.
- Drill holes in the wall using a 1/4" drill bit.
- The plugs and screws need to hang the hood are contained in the bag of accessories supplied with the hood.
- This fan shall be mounted a minimum of 22 inches above the heat source.

ELECTRICAL CONNECTION

Important: Be certain all wiring complies with local codes and the unit is properly grounded.

- Run three wires, two for the power supply and the ground wire, from the connection box on the canopy to a power connection point near the installation. See Fig. 1A.
- Using connectors for officially approved wiring, connect the power conductors to the conductors for the fan: black to brown and white to blue. Connect the grounding wire (green or bare) to the mass conductor (yellow/green) of the fan distribution box.

ASSEMBLY OF OECORATIVE EXTENOIBLE TUBE

- Mark the wall at the location of support E (Figure 2) according to the heights and specifications shown on the attached jig.
- Drill holes in the wall, place plugs in the holes and attach support E with screws.
- Place tube A with the extendible part B hanging on the inside, making sure that flange D is correctly lodged in the support E (Fig. 2).
- Next, secure support G to the upper end of the wall, making sure that it is properly aligned with the extendible tube. Extend the movable part of tube B until it reaches support G and connect to the support with the two side screws. (Fig. 5).

CONTROL PANEL
This panel is located on the front part of the hood and includes:
- 3 position motor control switch (1st, 2nd, and 3rd speed) (Ref. D).
- Lighting control lamp. Fig. 6. (Ref. E).
- Motor control lights. (Ref. G).

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- Lámpara control de funcionamiento de la iluminación. (Ref. E).
- Lámparas de control del funcionamiento del motor (Ref. G).
- Pulsador para la lámpara de iluminación (Ref. F).

Temporización: Para temporizar el funcionamiento de la campana, una vez seleccionada la velocidad, se deberá presionar durante dos segundos el botón hasta que el led luminoso parpadee; entonces empezará a contar hasta 15 minutos.
Una vez transcurrido este tiempo se parará el motor y la luz el estuviera encendida. En el caso de querer anular la temporización, presionar una pulsación en el botón temporizado y el motor dejará de funcionar.
IMPORTANTE: Durante una descarga electroestática (ESD) es posible que este aparato deje de funcionar. Apague el aparato (OFF) y vuelva a encenderlo (ON) y funcionará correctamente. No hay ni habrá posibilidad de riesgo alguno.

MANTENIMIENTO:

- **Limpieza:** Siempre antes de efectuar cualquier operación asegurarse de que el interruptor esté en posición de paro. Limpiar la parte externa con un detergente líquido no corrosivo y evitar el uso de productos de limpieza abrasivos.
- **Cambio de lámpara:** Antes de sustituir la lámpara asegurarse de que la campana no esté conectada. Quitar el filtro de grasa y cambiar la lámpara usando una lámpara de potencia igual a la que se indica en las características técnicas. Colocar el filtro nuevamente en su lugar.

IMPORTANTE: En caso de sustitución de las lámparas halógenas, éstas deben ser sustituidas por lámparas con reflector de aluminio, nunca por lámparas dicroicas, para evitar un sobrecalentamiento innecesario en el portalámparas.

- **Limpieza del filtro de grese:** En virtud del uso y como mínimo cada mes, los filtros de grasa deberán ser desmontados (Fig. 3) y (Fig. 4) y lavados en lavavajillas o en agua caliente y detergente. En el caso de utilizar lavavajillas, es recomendable colocarlos en posición vertical para evitar que los restos de comida se depositen sobre el mismo. Después de haberlos enjuagado y secado colocarlos nuevamente en su lugar, actuando de forma inversa al desmontarlos.

INSTRUCCIDNES DE SEGURIDAD:

ADVERTENCIA: DESCDNECTE LA CAMPANA DE LA FUENTE DE ALIMENTACIÓN ANTES DE EMPEZAR A USARLA.

ADVERTENCIA - PARA REDUCIR EL RIESGD DE INCENDIO, DESCARGA ELÉCTRICA D DAÑO PARA LAS PERSDNAS, OBSERVE LO SIGUIENTE:
• No utilice este extracton con ningún dispositivo de control de velocidad de estado sólido.
• Utilice este aparato exclusivamente de la forma prevista por el fabricante. Si tiene alguna pregunta, póngase en contacto con el fabricante.
• Antes de efectuar servicio o de limpiar el aparato, desconecte la alimentación en el panel de servicio y bloquee el panel de servicio para evitar pue la alimentación se conecte accidentalmente. Cuando el medio de desconexión del servicio no puede bloquearse, ajuste de forma segura un dispositivo de advertencia destacado, como por ejemplo, una señal en el pansl de servicio.
PRECAUCIÓN - UTILIZAR EXCLUSIVAMENTE PARA VENTILACIÓN GENERAL. NO UTILIZAR PARA LA EXTRACCIÓN DE MATERIALES Y VAPORES PELIGROSOS O EXPLOSIVOS.
PRECAUCIÓN - Para evitar el riesgo de incendio trabaje sólo con conductos de metal.

ADVERTENCIA - CON EL FIN DE REDUCIR EL RIESGD DE UN INCENDID DEBIDD A LA GRASA EN LA PARTE SUPERIOR:
a) Nunca deje los fogones desatendidos cuando cocine a fuego alto. Los vertidos pueden causar humo y salpicaduras de grasa que pueden prender fuego. Caliente el aceite lentamente a medio o baja temperatura.
b) ∑ Encienda siempre la campana cuando cocine con una temperatura alta o cuando cocine alimentos flameados (ej: Crepe Suzette, Cerezas al Jubille, Terners al pimiento flameado)
c) Limpie los ventiladores frecuentemente. No debe permitir que se acumule la grasa ni en el ventiladonni en el filtro.
d) Use sartenes del tamaño adecuado. Siempre use utensilios de cocina apropiados para cada fogón.

ADVERTENCIA - PARA REDUCIR EL RIESGD DE DAÑDS PARA LAS PERSONAS EN CASO DE INCENDID DE LA GRASA DE LA PARTE SUPERIDR DE LA CAMPANA, SIGA LOS CONSEJOS SIGUIENTES:
• SOFOQUE LAS LLAMAS con una tapa que ajuste correctamente, una plata para galletas o bandeje metálica, después apague el quemador. TENGA CUIDADO PARA EVITAR QUEMADURAS. Si las llamas no se apagan inmediatamente, EVACÚE Y LLAME A LOS BOMBEROS.
• NO COJA NUNCA UN RECIPIENTE EN LLAMAS - podría quemarse.
• NO UTILICE AGUA, incluyendo paños de cocina o toallas húmedos - podría causar una explosión de vapor violenta.
Utilice un extintor SOLAMENTE si:
• Sabe que tiene un extintor de clase ABC y ya sabe como utilizarlo.
• El fuego es pequeño y está localizado en el área donde se ha iniciado.
• Se ha llamado a los bomberos.
• Puede combatir el fuego de espaldas a una salida.

ADVERTENCIA: SE NECESITA UNA CANTIDAD SUFICIENTE DE AIRE PARA UNA ADECUADA CDMBUSTIÓN Y EXTRACCIÓN DE GASES A TRAVÉS DE LA CHIMENEA DEL EDUIPO PARA DUEMAR GASDIL, PARA PREVENIR QUE RETROCEDA. SIGA LAS INSTRUCCIDNES Y ESTANDARDS DE SEGURIDAD DEL FABRICANTE DEL EQUIPD DE CALEFACCIÓN, COMD LAS PUBLICADAS PDR LA ASDCIACIÓN NACIDNAL DE PRDTECCIÓN DE INCENDIDS (NFPA), Y LA SDCIEDAD AMERICANA DE INGENIEROS PARA CALEFACCIÓN, REFRIGERACIÓN Y AIRE ACDNDICIDNADO (ASHRAE) Y LAS AUTORIDADES LDCALES ESPECIALIZADAS.

EL FABRICANTE DECLINA TDDA RESPDNSABILIDAD EN CASO DE DUE NO SEAN DBSERVADAS LAS INDICACIONES DESCRITAS PARA LA INSTALACIÓN, MANTENIMIENTD Y USO ADECUADAS DE LA CAMPANA EXTRACTDRA.

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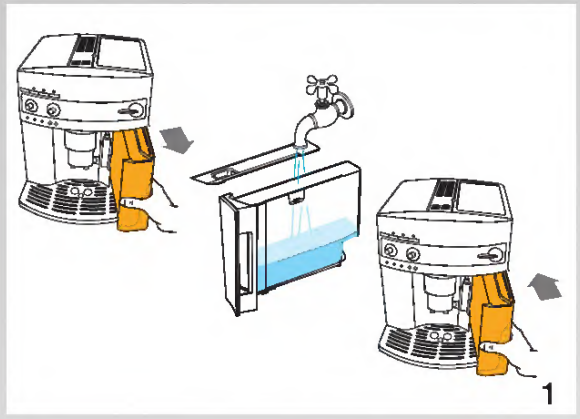

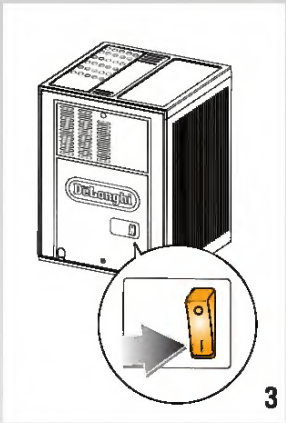

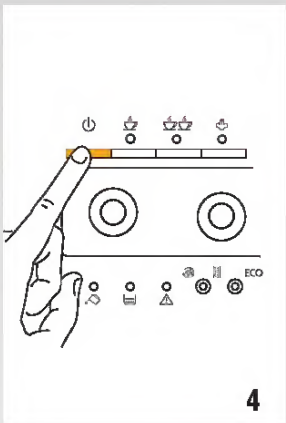

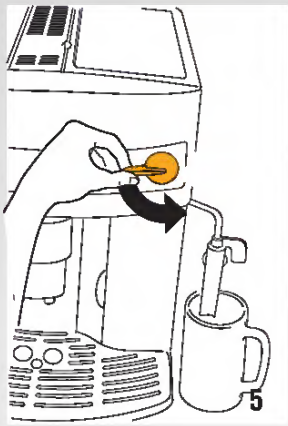

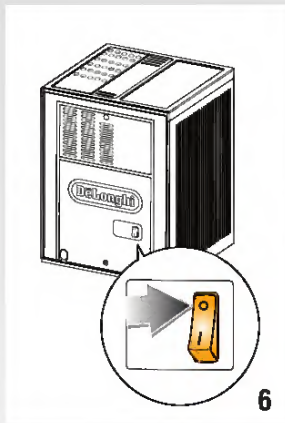

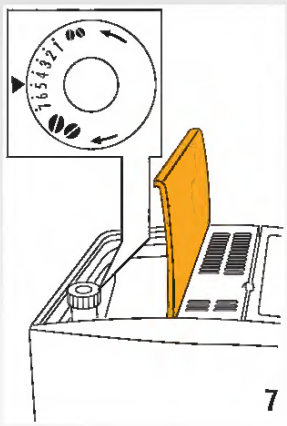

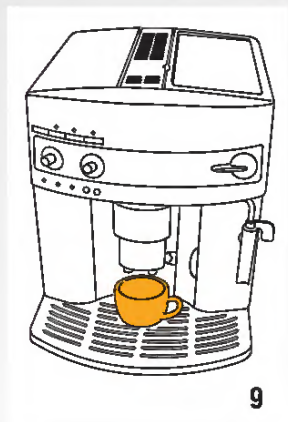

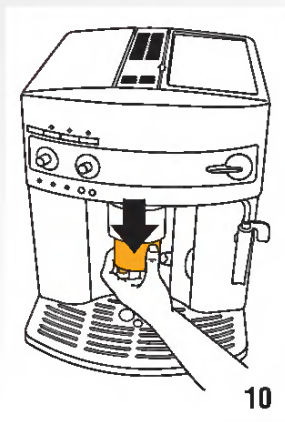

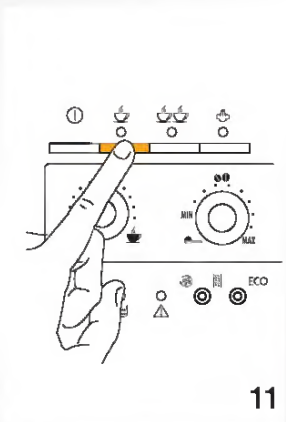

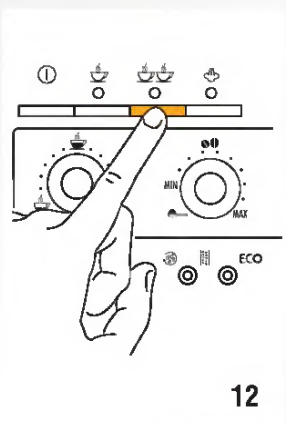

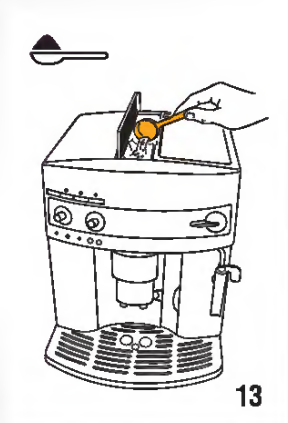

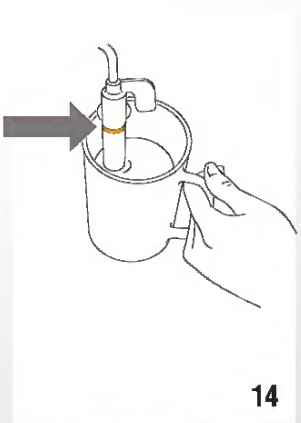

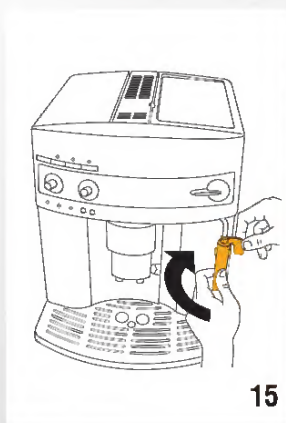

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INSTALLATION USING A 5" DIAMETER METAL FLUE BOX

IMPORTANT: Restrictor plates must be removed. See Fig 15.

When the metal flue box is to be built-in as a false chimney-breast using timber stud work with a plasterboard facing, the metal flue box should be enveloped with insulation material such as Rockwool or similar to prevent a build-up of heat within the structure. Either an air gap of 75mm should be maintained between any combustible materials and any part of the metal flue box or a minimum of 25mm of insulation material between the metal flue box and the combustible material. It is important that both the back panel and the appliance are sealed to the metal flue box to prevent any leakage of flue products or reduction in the flue draught. See Figs 4 & 5.

PRE-CAST FLUE INSTALLATIONS

IMPORTANT: Restrictor Plates must be removed. See Fig 15.

See Figs 6 – 8.

CHECKING CONDITION AND COMPATIBILITY OF THE CHIMNEY

Check that the chimney conforms to the required specifications as previously stated. Examine the condition and carry out any remedial work as necessary, if the flue has been used for solid fuel it should be swept and a smoke test carried out to check that satisfactory smoke clearance has been established. If all the smoke is not drawn into the flue, pre-heat the flue with a blowtorch or similar and re-check. If there is any uncertainty examine for the cause and if necessary seek expert advice.

GAS SUPPLY

BEFORE COMMENCING WORK, TURN OFF ANY APPLIANCES THAT ARE FED BY THE METER AND ISOLATE THE GAS SUPPLY BY TURNING OFF AT THE METER

The gas connection to this appliance is made with 8mm o/d rigid or semi rigid tube to a pressure test elbow situated on the L/H side of the burner as shown below. It is advisable to provide a means of isolating the gas supply to the appliance for servicing with either a restrictor elbow or isolation cock such as shown below. Provision is made in the rear L Hand comer of the outer casing to allow a gas supply to be fed to the bumer assembly. A blanking plate and gasket is supplied with cutouts and slots that will enable a seal to be made around the supply pipe. If a restrictor elbow is to be used, it will be necessary to cut and form the bundy pipe supplied. Any pipe used under the burner must be in rigid tube such as Bundy, 3 pieces of Bundy are included in the fitting kit to assist the installer. (a) A short piece for use with a restrictor elbow. (b) A formed section for connection to an isolation cock, and (c) a formed section for R Hand supply using the inline connector supplied. The inlet pipe support bracket can be removed if necessary to gain greater access, by unscrewing the Control mounting lock nut and lifting over the spindle, as shown in Fig 9.

Where a concealed gas supply is used, the installer is reminded of the requirements of BS 6891 1988 dealing with enclosed pipes. The Standard requires that when a gas pipe is fed through a wall, the pipe should be enclosed in a tight sleeve to protect against failure caused by movement and shall be constructed to prevent passage of gas either between the pipe and sleeve or sleeve and wall.

Permanent sealant e.g. fire cement etc. should not be used as these would prevent removal of the firebox if so required.

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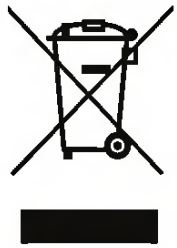
Caution for Listening

To protect your hearing, follow these instructions.

- Increase the volume gradually until you can hear clearly and comfortably.
- Do not increase the volume level after your ears have adjusted.
- Do not listen to music at high volumes for extended periods.
- Do not increase the volume to block out noisy surroundings.
- Decrease the volume if you can't hear people speaking near you.

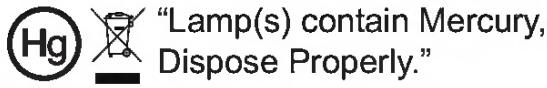
Disposal instructions

Do not throw this electronic device into the trash when discarding. To minimize pollution and ensure utmost protection of the global environment, please recycle. For more information on the Waste from Electrical and Electronics Equipment (WEEE) regulations, visit http://www.acer-group.com/public/Sustainability/sustainability01.htm



Mercury advisory

For projectors or electronic products containing an LCD/CRT monitor or display:



Lamp(s) inside this product contain mercury and must be recycled or disposed of according to local, state or federal laws. For more information, contact the Electronic Industries Alliance at www.eiae.org. For lamp-specific disposal information, check www.lamprecycle.org

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False Alarm Prevention (cont'd)

Statistics verify that more than 75% of all false alarms are caused by alarm system operators

Of these, at least 7 out of 10 are simple errors made by a user while turning the system on or off or when leaving or entering the building. Other typical causes are:

- Entering an area or opening a door or window whose protection has been turned on.
- Animals or large insects roaming through areas with protection turned on.

False alarms on fire-monitored systems are typically caused by burning food, heavy smoking in a room, or steam from a shower.

Working as a team, you and ADT must have a goal of zero false alarms

In many cities, the municipal government and police department are attempting to make alarm system users more aware of their responsibility to reduce false alarms by:

- Requiring permits for alarm system users issued by licensed security companies.
- Charging fines for multiple false alarms and, in some areas, escalating fines if false alarms persist.
- Refusing to respond to an alarm when the rate of false alarm signals remains high.

You must help eliminate false alarms

By installing this dependable, state-of-the-art FOCUS® 200 PLUS system, which is monitored by ADT Security Systems, you have already taken the first step.

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What else to note...

- Food comes in all shapes, sizes and textures. The quantities also vary. For these reasons the time and amount of energy needed to defrost, heat or cook will also vary. As a general rule :

  Double the power = nearly half the time

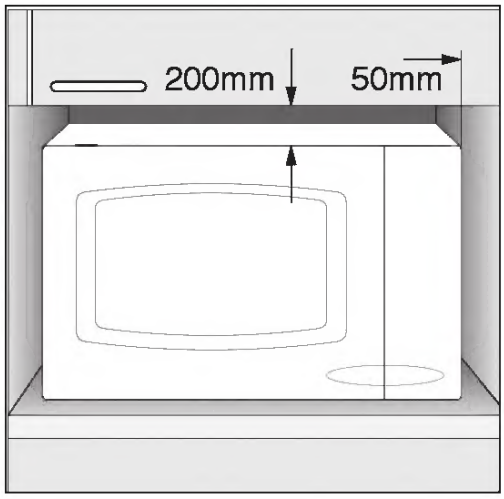
  Please refer to the cooking charts. To be on the safe side, always select the shorter cooking time. Then extend the time as necessary.

- Microwaves work by making the food heat itself up. Because of this, not all areas of the food will be heated at the same time. When heating larger quantities of food, it is particularly important to stir or turn them over.

- "**Standing time**" is referred to in the cooking charts. This is the time you should leave the food to stand without power (either inside or outside the appliance). This ensures even distribution of heat throughout the food.

Installation and Connection

Installation
A gap all around the oven is necessary in order to ensure perfect ventilation: 200 mm above the oven and any objects, 50mm on the sides and behind the oven.



This appliance complies with the following EC Directives :
EMC Directive 89/336/EEC, Low Voltage Directive 73/23/EEC with amendment 90/683/EEC and the CE marking Directive 93/68/EEC.

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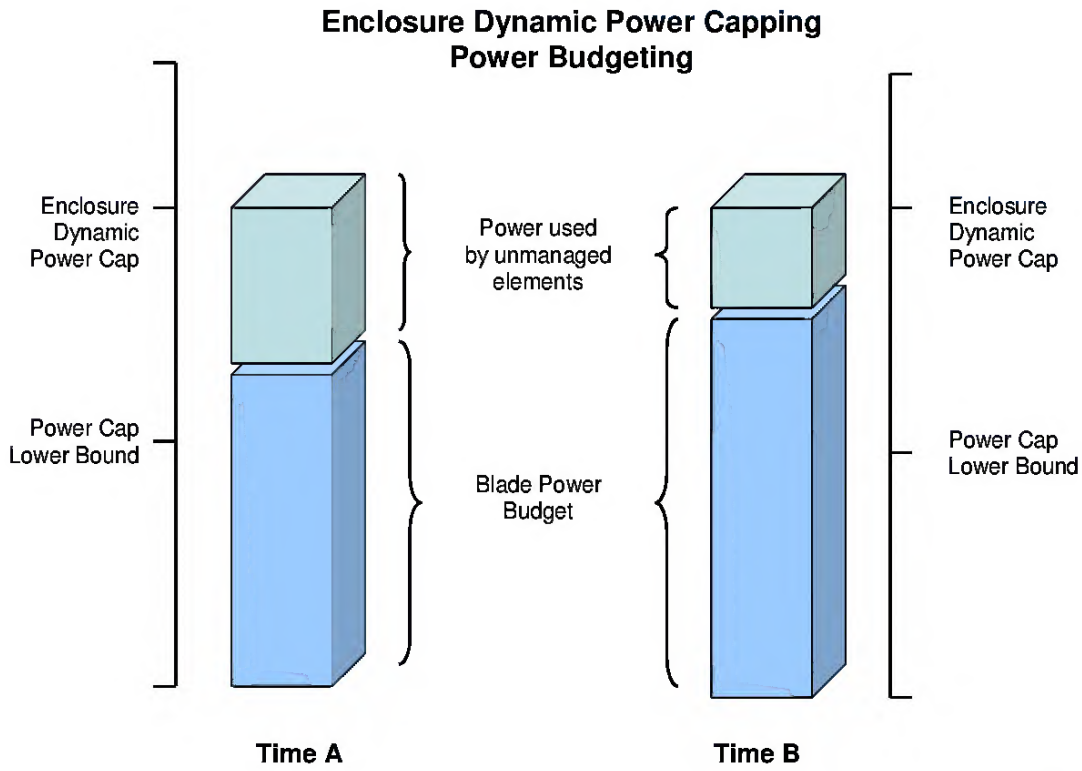
- Cooling fans for the enclosure
- The enclosure's Onboard Administrator(s)

An administrator can set the power cap for the enclosure to any value between the power cap lower bound and the maximum available power for the enclosure. The power cap lower bound is determined by adding up the total power that the server blades would use in their lowest P-state mode (typically about halfway between server idle and server maximum power), the maximum power that fans in the enclosure could draw, and the power-on power requests from the other elements in the enclosure. This value represents the lowest reasonable power cap that can be maintained for the enclosure under all operating conditions. The maximum available power for the enclosure is simply the total power available from the enclosure power supplies.

Enclosure Dynomic Power Copping operotion

Once an administrator sets an enclosure power cap, it is the job of the enclosure's Onboard Administrator to monitor and maintain the cap. Since it cannot control the power consumption of the unmanaged elements in the enclosure (fans, switches, and others), the OA maintains the overall enclosure cap by monitoring and managing the power consumption of the server blades. To accomplish this, the OA collects the overall enclosure power use as well as the total power used by the managed server blades. From this data, the OA constructs a blade power budget, representing the amount of power that the blades can consume while keeping the enclosure's overall power consumption below the enclosure cap. As a final step, OA software actively adjusts the power caps of the individual servers so that the total matches the blade power budget. This process is repeated every 20 seconds, ensuring that the enclosure power cap is continuously maintained. As Figure 4 illustrates, if the power consumption of the unmanaged elements in the enclosure decreases, then the blade power budget and the power caps for the individual server blades are increased.

Figure 4. Power budgeting in Enclosure Dynamic Power Capping



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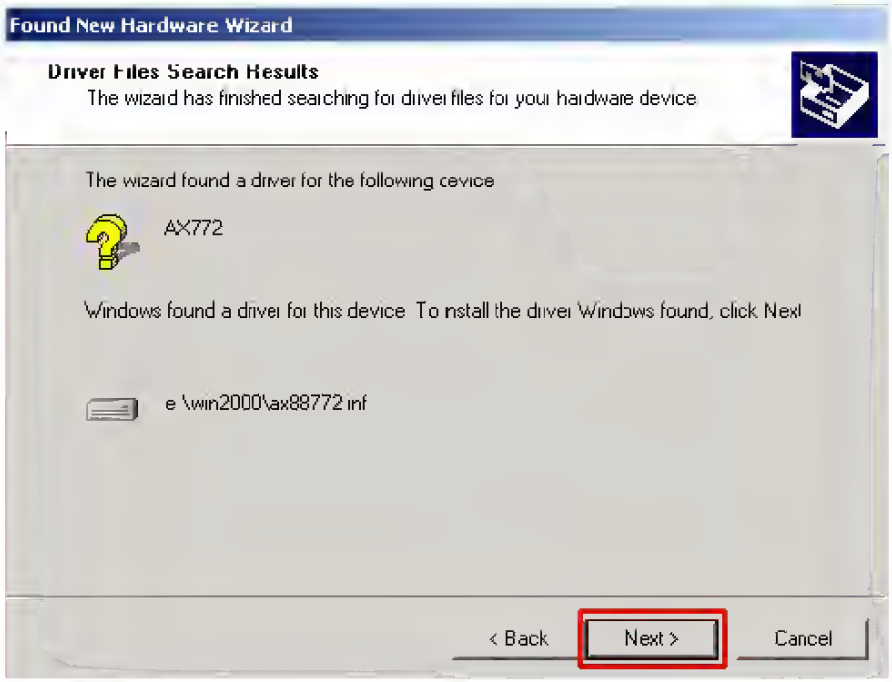
Step 7 Click **Next** to install the driver.


Found New Hardware Wizard
Driver Files Search Results
The wizard has finished searching for driver files for your hardware device
The wizard found a driver for the following device
AX772
Windows found a driver for this device. To install the driver Windows found, click Next
e:\win2000\ax88772.inf
< Back
Next >
Cancel

Step 8 Click **Yes** at the Digital Signature prompt.

Step 9 Click **Finish** to complete the installation.

Step 10 Connect an Ethernet cable from the USB 2.0 Ethernet Adapter to the desired Ethernet device.

Step 11 Restart your computer.

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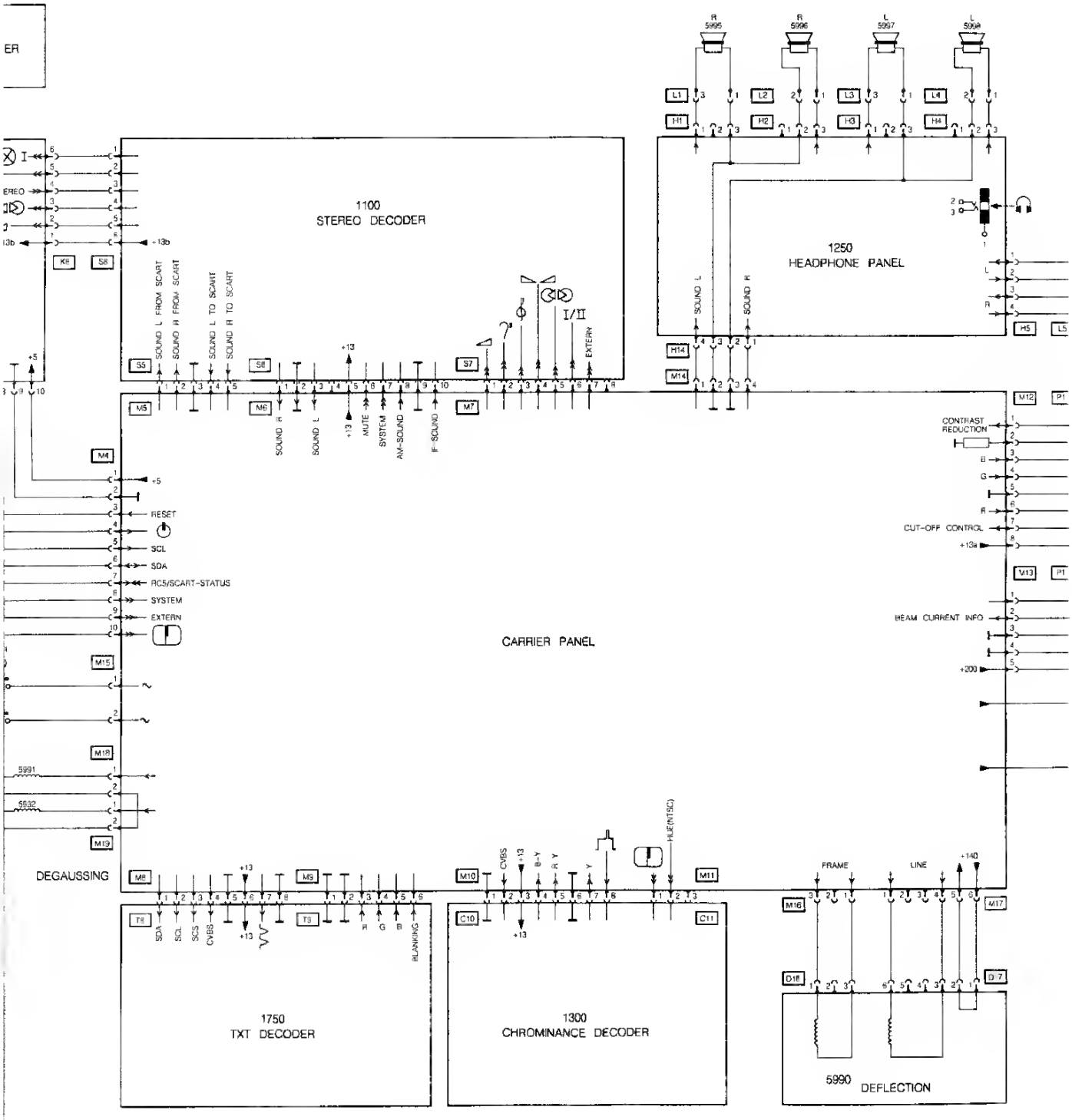

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SERVICE ADJUST WB-ADJ OPTION SRV-TOOL
Proko SOFT 2.03J
Proko EEP 60.00.00/15
LSI SATA 0.00.05
Sec4 SOFT 1.00.00
Sec4 EEP 1.00.00
Sec4 TCONCOB 1.01.00
HUS. EEP --
OPTION 1 0c
OPTION 2 ea
OPTION 3 7f
Model ID 04
03bb0000
00000000
00000143
Time 00000000
Count
ADJUST CONTRAST TRAX
ADJUST COLOR
ADJUST TINT
ADJUST SUB-BRT
ADJUST BACKLIGHT
ADJUST H-POS
ADJUST H-AMP
ADJUST V-POS
ADJUST V-AMP
1.2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT YELLOW-AUTO ADJUST VOL:ADJUST OK :WRITE
1.2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT VOL:ADJUST OK :WRITE
WB-ADJ R-GAIN
WB-ADJ G-GAIN
WB-ADJ B-GAIN
WB-ADJ R-CENT
WB-ADJ G-CENT
WB-ADJ B-CENT
COLOR TEMP NORMAL
1,2:MAIN SELECT 3,4:SUB SELECT 7 :COLOR TEMP SELECT 8 :PICTURE MENU SELECT VOL:ADJUST OK :WRITE
OPTION Boot
OPTION STBY-SET
OPTION Emergency
OPTION I²C Delay
OPTION OPT 1
OPTION OPT 2
OPTION OPT 3
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT VOL:ADJUST
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT OK :POWER OFF
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT VOL:ADJUST
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT VOL:ADJUST OK :WRITE
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT OK :WRITE
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT OK :WRITE
1,2:MAIN SELECT 3,4:SUB SELECT 5 :PICTURE MENU SELECT OK :WRITE
Srv-TOOL
1,2:MAIN SELECT 5 :PICTURE MENU SELECT OK :ENTER

Key Command

- Press the **3/4** button to change the adjustment values or function.
- Press the **1/2** button to step up/down through the functions and adjustments
- Press the numerical button **VOLUME** (+/-) to change option item.
- Press the **OK** button after each adjustment has been made to store the required values.

NOTE
A comprehensive server health check is performed prior to starting the upgrade process. If the server does not meet the above requirements, the upgrade will terminate.

Understanding the upgrade options

There are two options available for upgrading Novell servers. NetWare 6.5 may be installed through a Standard In-Place Upgrade or through a Remote Upgrade. This integration note only covers the steps to perform an In-Place Upgrade. Complete procedures for both upgrade types can be found on the Novell documentation website at www.novell.com/documentation/oes2/index.html.

Preparing the network using NetWare Deployment Manager

If this is the first server in the tree to be upgraded to NetWare 6.5, proceed to the next step. Otherwise, skip to step 5 below.

1. On a Windows NT/2000 or Windows XP Professional Workstation running the latest Novell Client, login to the target tree as a user with full Administration rights.

   NOTE
   The NetWare 6.5 Deployment Manager can only be run in an Internet Explorer 5 or 6 browser.

2. Insert the NetWare 6.5 Operating System CD into the workstation CD-ROM drive and run the NetWare Deployment Manager (nwdeploy.exe) located at the root of the CD.
3. In the left pane of the browser window, select Preparing the Network. This selection performs the following operations:
   - Verifies that the existing version of NDS (eDirectory) is at minimum levels, and upgrades the tree, if necessary.
   - Extends the schema to support NetWare 6.5 objects.
   - Creates GUIDs for NetWare 4.11 and 4.12 servers in the tree.

     NOTE
     NetWare 4.10 servers cannot coexist in the same tree with NetWare 6.5 servers. If NetWare 4.10 servers are in the target tree, they must be removed before the upgrade can proceed.

   - Runs a comprehensive health check on the server to be upgraded to verify that it meets minimum requirements. When the health check completes, review the log file for any warning messages that may be present. Warnings will not prevent the upgrade from proceeding but are noted so that you are aware of items that may be below the recommended guidelines. If any items are marked as "Failed," the upgrade cannot proceed. The following items must pass or the upgrade cannot proceed:
     - 550 MHz Pentium III or faster processor
     - 512 MB of RAM

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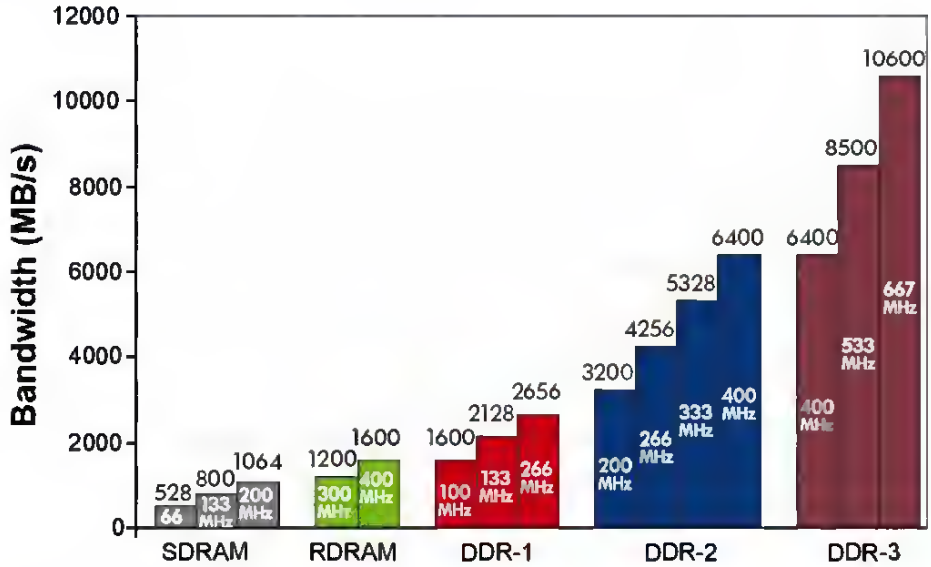
Advanced memory technologies

Despite the performance improvement in the overall system from using SDRAM, the growing performance gap between the memory and processor must be filled by more advanced memory technologies. These technologies, described on the following pages, boost the overall performance of systems using the latest high-speed processors (Figure 10).

Figure 10. Peak bandwidth comparison of SDRAM and advanced SDRAM technologies



Double data rate SDRAM technologies

Double Data Rate (DDR) SDRAM is advantageous for systems that require higher bandwidth than can be obtained using SDRAM. Basically, DDR SDRAM doubles the transfer rate without increasing the frequency of the memory clock. This section describes three generations of DDR SDRAM technology.

DDR-1

To develop the first generation of DDR SDRAM (DDR-1), designers made enhancements to the SDRAM core to increase the data rate. These enhancements include prefetching, double transition clocking, strobe-based data bus, and SSTL_2 low voltage signaling. At 400 MHz, DDR increases memory bandwidth to 3.2 GB/s—400 percent more than original SDRAM.

Prefetching

In SDRAM, one bit per clock cycle is transferred from the memory cell array to the input/output (I/O) buffer or data queue (DQ). The I/O buffer releases one bit to the bus per pin and clock cycle (on the rising edge of the clock signal). To double the data rate, DDR SDRAM uses a technique called prefetching to transfer two bits from the memory cell array to the I/O buffer in two separate pipelines. Then the I/O buffer releases the bits in the order of the queue on the same output line. This is known as a 2n-prefetch architecture because the two data bits are fetched from the memory cell array before they are released to the bus in a time multiplexed manner.

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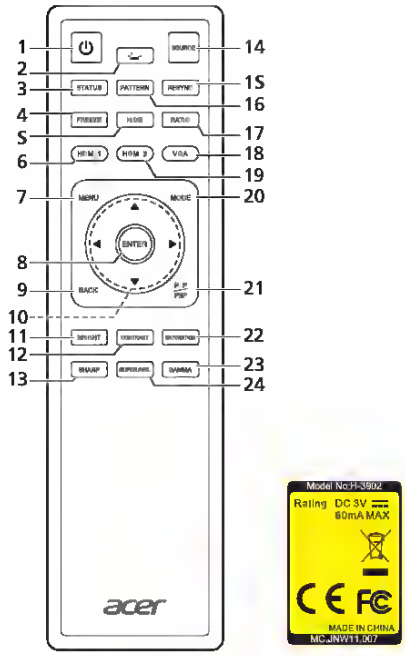
English

Remote Control Layout



#	Function	Description
1	POWER	Refer to the "Turning the Projector On/Off" section.
2	LIGHT	Turns on or off the back light of the remote control.
3	STATUS	Press to display or close the I/O port message on the upper right corner.
4	FREEZE	To pause the screen image.
5	HIDE	Press "HIDE" to hide screen image; press again to display the image.
6	HDMI 1	To change source to HDMI 1.
7	MENU	Launches the Onscreen Display (OSD) menu, returns to the previous step for the OSD menu operation or exits the OSD menu.
8	ENTER	Confirms your selection of items.
9	BACK	Cancels your selection, or goes back to previous page.
10	Four directional selection keys	Selects items or makes adjustments to your selection.
11	BRIGHT	Press to open the brightness menu for adjusting brightness settings.
12	CONTRAST	Press to open the contrast menu for adjusting contrast settings.
13	SHARP	Press to open the sharpness menu for adjusting sharpness settings.
14	SOURCE	Changes the active source.

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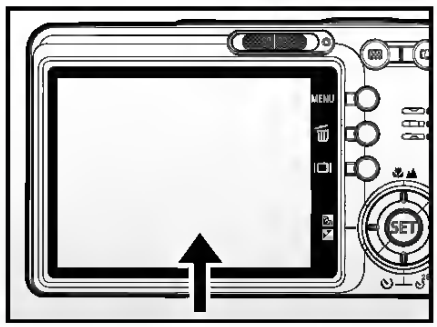
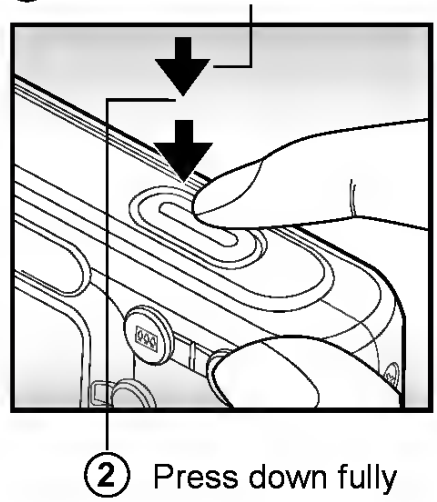
PHOTOGRAPHY MODE

[📷] Capture Mode

Your camera is equipped with a 2.5" full color LTPS LCD monitor to help you compose images, playback recorded images/video clips or adjust menu settings.

1. Press the **POWER** button to turn the power on.
2. Slide the mode switch to [📷].
3. Compose your image in the LCD monitor.
4. Press the shutter button.
   - Pressing the shutter button down halfway automatically focuses and adjusts the exposure, and pressing the shutter button down fully captures the images.
   - The focus area frame turns blue when the camera is in focus and the exposure is calculated.
   - When the focus or exposure is not suitable, the frame of the focus area turns yellow.
   - If the photographic preview is set to "On", the captured image will be displayed while the image is being recorded onto the SD memory card.





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Hum and/or Noise

- Is the signal source working correctly?
- Are the system's electrical and audio ground connections proper?
- Are there any noise-producing sources on the AC mains circuit, such as light dimmers, motors, etc.? If so, it may be necessary to run a separate power line for the audio equipment.

Thin or Muffled Sound

- Are the loudspeakers all working properly, or are one or more drivers defective?
- In a multi-amplified system with a low level crossover network, are all outputs from the network operating properly? Are all loudspeakers properly connected?
- Are both sides of a balanced input solidly connected? Is the low side of the amplifier input connected to Audio Ground with an unbalanced input connection?

Audio Cuts In and Out

- Is the signal at the amplifier input terminals good?
- Are all the input and output wires solidly connected?
- If the sound cuts out for a minute or two and then returns, is the amplifier overheating and cycling through thermal protect mode? If so, check for short circuits in the output wiring or excessive ambient temperature.

Channel B Shows Heavy Clipping, Channel A is OK.

- The two black output binding posts have been connected together. These terminals are not at the same potential and cannot be connected without special wiring consideration. See page 10.

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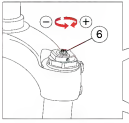
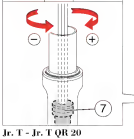
FIG. C

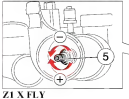
REBOUND ADJUSTMENT - REGOLAZIONE ESTENSIONE
REGLAGE DE L'EXTENSION - REGULIERUNG DER ZUGSTUFE

Mr. T QR 20 - MONSTER T - Z1 QR20 -
Z1 CR - Z2 ATOM 80

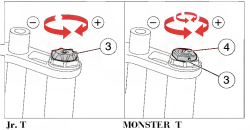




Jr. T - Jr. T QR 20
Z1 DROP OFF
Z3 QR 20 - Z3 BAM 80 - Z3 FLYLIGHT 100



Z1 X FLY
Z2 X FLY
Z2 X FLY QR 20



Jr. T
Jr. T QR 20

MONSTER T
Mr. T

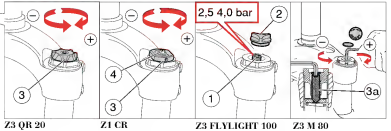
FIG. B

COMPRESSION AND PRELOAD ADJUSTMENT

REGOLAZIONE COMPRESSIONE E PRECARICO

REGLAGE COMPRESSION ET PRECHARGE

EINSTELLUNG DER DRUCKSTUFE UND DER FEDERVORSPANNUNG

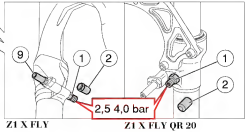


Z3 QR 20
Z1 DROP OFF
Z3 BAM 80

Z1 CR
Z1 QR 20
Z2 Atom 80 (*)
(*) Regolare (4) solo su richiesta

Z3 FLYLIGHT 100
Z4 FLYLIGHT AIR
Z5 FLYLIGHT AIR
Z5 FLYLIGHT QR 20

Z3 M 80
Z3.5



Z1 X FLY
Z2 X FLY

Z1 X FLY QR 20
Z2 X FLY QR 20

Conclusion

We would welcome feedback from your configurations and experiences to improve our information products in the future. Please send us any comments or suggestions on the attached form, attach addition sheets if necessary. This will help us tailor the future information products to your needs, and will enable us to make future revisions of this document and related new information products available to you.

Check List of Recommendations

Initial recommendations for Sybase SQL Server 11.0.1 system running on Microsoft Windows NT 3.51:

- design your database with performance in mind from the start
- start with minimum of 32MB RAM
- check revision levels of Compaq NT SSD files, update to latest revisions
- when possible, use System Configuration Utility setting of MS Windows NT 3.5x as operating system choice for SMART and SMART-2 SCSI Array Controller(s)
- when possible, avoid installing Sybase SQL Server on the Primary Domain Controller, Default Gateway, Primary WINS Server, Secondary WINS Server or Domain Name Service Server
- dedicate the server to Sybase SQL Server, use other servers for file and print services
- use SMART and SMART-2 SCSI Array controller(s) with array accelerator enabled on data file volumes for increased performance
- use SMART and SMART-2 SCSI Array controller(s) with the array accelerator enabled on transaction log volumes for increased performance
- use SMART and SMART-2 SCSI Array controller(s) with the array accelerator enabled on sybaudit volumes for increased performance
- use SMART and SMART-2 SCSI Array controller hardware fault tolerance features, if fault tolerance is needed
- use Windows NT software fault tolerance with caution, CPU overhead can impact performance
- use NTFS for transaction log, sybaudit and database files
- use Sybase database mirroring with caution, CPU overhead can impact performance
- use database striping methods to balance workload across multiple controllers
- standardize on one network protocol and frame type
- if not required, do not load multiple frame types
- Start sqlsrvr with the -P option on dedicated multi-processor systems
- On dedicated Sybase SQL Server systems set Tasking to *Best Foreground Application Response Time* otherwise set to *Foreground and Background Applications Equally Responsive*
- set Server Optimization to *Maximize Throughput for File Sharing*
- use Compaq Insight Manager to monitor system hardware, CPU and EISA bus utilization

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Chapter 1 Introduction

ABOUT THIS MANUAL

This manual provides the information needed for the installation and operation of the Smart 16 Shelf (see Figure 1-1 on page 22). Operation instructions for the data communication devices used with the shelf are provided in the manuals furnished with those products.

PRODUCT OVERVIEW

The ADTRAN Smart 16 Shelf provides convenient mounting for up to 16 data communications devices for large host-type applications. The shelf can be mounted in either 19" or 23" racks and cabinets by using a set of brackets mounted alongside the shelf.

The Smart 16 Shelf has an intelligent controller card designed to configure and control all devices in the local shelf. For larger applications, the controller can access up to 15 additional shelves by daisy-chaining the control ports. For SNMP applications, the Smart 16e with embedded SNMP is available in single and dual input power options (part numbers 4202023L5-L8).

There are two choices of input devices for the controller card:

- A VT 100 compatible terminal which can be connected to the EIA-232 interface, located at the rear of the rack. For remote applications, a modem can be used.

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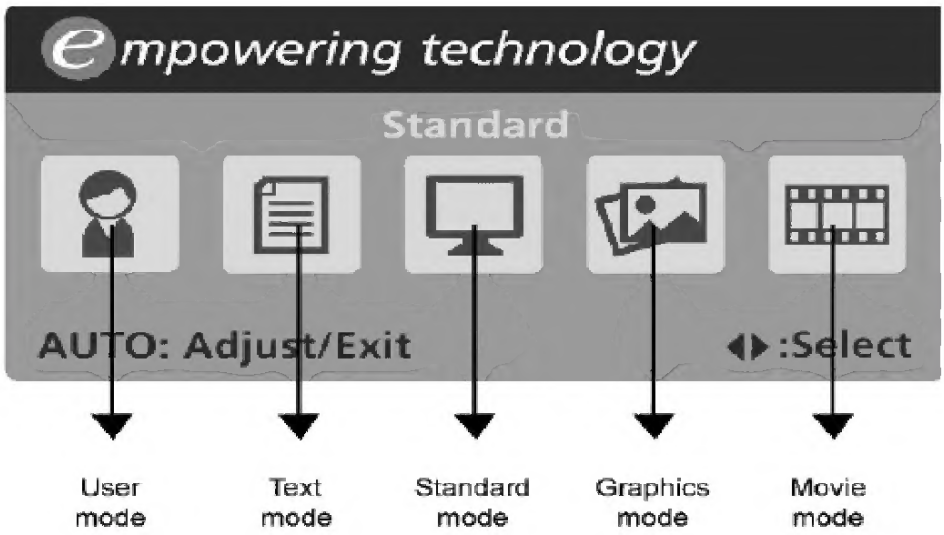
eColor Management (OSD)

Operation instructions

Step 1: Press "Key" to open the Acer e-Color Management OSD and access the scenario modes
Step 2: Press "<" or ">" to select the mode
Step 3: Press "Auto Key " to confirm the mode and run Auto Adjust



Main Menu icon	Sub Menu icon	Sub Menu item	Description
	N/A	User mode	User defined. Settings can be fine-tuned to suit any situation
	N/A	Text mode	Optimal balance of brightness and contrast prevent eyestrain. The most comfortable way to read onscreen text
	N/A	Standard mode	Default Setting. Reflects native display capability
	N/A	Grahpic mode	Enhances colors and emphasize fine detail
	N/A	Movie mode	Displays scenes in clearest detail. Pictures and photographs appear in vibrant colors with sharp detail)

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Predictive text or auto correction

Note
Predictive text and auto correction not supported in all APPs.

The Google keyboard can provide predictive text input. As you tap the letters of a word, a selection of words are displayed above the keyboard that continue the sequence of letters tapped, or are a close match allowing for errors. The word list changes after every key press. If the word you need is displayed, you can tap on it to insert it into your text.

To turn predictive text on or off with the Google keyboard, open the **Application** menu and tap **Settings**. Tap **Language & input** and under *Keyboard & input methods*, tap **Google Keyboard** > **Text correction**. Tap **Show correction suggestions** to toggle this feature on or off. In addition, tap **Auto correction** and select one of the options to set the keyboard's auto correction level.

Editing text

You can select and edit text in certain APPs, such as text you have entered in a text field. Selected text can be cut or copied and later pasted within the same application, or to a different application.

Note
Certain APPs may not support text selection, or only support it in certain areas. Other APPs may offer specialized commands to select text.

Selecting text

To select text that you want to cut, copy, delete or replace:

1. Tap the text you want to select. If you can select this text, a cursor is inserted below the text.
2. Tap and hold the text or word you want to select. The selected text is highlighted, with a tab at each end of the selection.
3. Drag either tab to expand or reduce the amount of selected text, or tap **SELECT ALL**.
4. To cut or copy the text, tap the **CUT** or **COPY** button.

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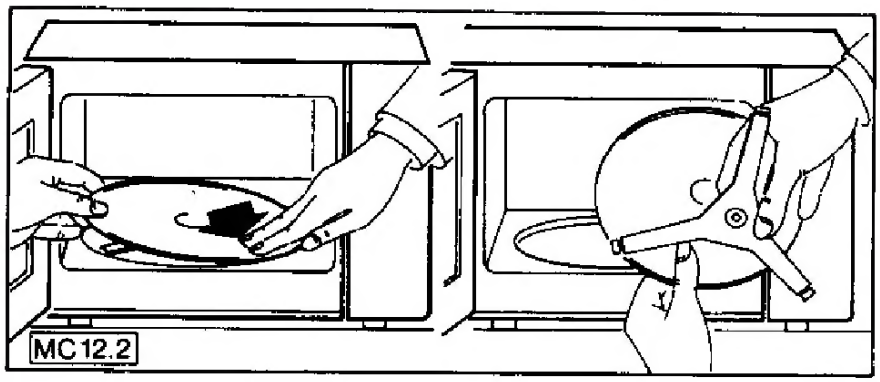
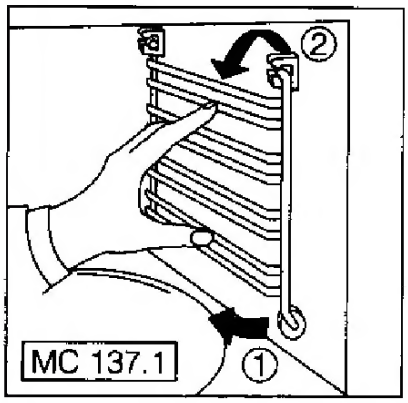
Cleaning the appliance



Cleaning should only be carried out when the appliance is unplugged from the mains supply.
Use only mild cleaners i. e. washing-up liquid and hot water.
Clean your appliance inside and outside with a soft cloth. Never use abrasive scouring agents.
You can neutralize odours inside the cooking space by boiling a cup of water with a little lemon juice for a few minutes in your oven.

Removing and reinserting the wire racks

To clean the side-walls of the micro-wave, the wire racks can be removed as follows:



Pull the rack upwards and lift it out sideways and downwards out of its holder.
It can be placed back in position by following this procedure in reverse.

MCRP600-2 08/93 GB – MCRP603-1 10/93 GB

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